

Douglas Barbin

List of Publications by Year in descending order

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84
papers

3,222
citations

147801

31
h-index

155660

55
g-index

85
all docs

85
docs citations

85
times ranked

2329
citing authors

#	ARTICLE	IF	CITATIONS
1	Meat Quality Evaluation by Hyperspectral Imaging Technique: An Overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 689-711.	10.3	239
2	Non-destructive determination of chemical composition in intact and minced pork using near-infrared hyperspectral imaging. <i>Food Chemistry</i> , 2013, 138, 1162-1171.	8.2	224
3	Predicting quality and sensory attributes of pork using near-infrared hyperspectral imaging. <i>Analytica Chimica Acta</i> , 2012, 719, 30-42.	5.4	222
4	Near-infrared hyperspectral imaging for grading and classification of pork. <i>Meat Science</i> , 2012, 90, 259-268.	5.5	206
5	Application of infrared spectral techniques on quality and compositional attributes of coffee: An overview. <i>Food Research International</i> , 2014, 61, 23-32.	6.2	182
6	Non-destructive assessment of microbial contamination in porcine meat using NIR hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 180-191.	5.6	121
7	Predicting the ripening of papaya fruit with digital imaging and random forests. <i>Computers and Electronics in Agriculture</i> , 2018, 145, 76-82.	7.7	121
8	Potential of hyperspectral imaging and pattern recognition for categorization and authentication of red meat. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 316-325.	5.6	116
9	NIR hyperspectral imaging as non-destructive evaluation tool for the recognition of fresh and frozen-thawed porcine longissimus dorsi muscles. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 226-236.	5.6	90
10	Nontargeted Analytical Methods as a Powerful Tool for the Authentication of Spices and Herbs: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 670-689.	11.7	90
11	Prediction of water and protein contents and quality classification of Spanish cooked ham using NIR hyperspectral imaging. <i>Journal of Food Engineering</i> , 2013, 117, 272-280.	5.2	85
12	Grape seed characterization by NIR hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2013, 76, 74-82.	6.0	77
13	Prediction of chicken quality attributes by near infrared spectroscopy. <i>Food Chemistry</i> , 2015, 168, 554-560.	8.2	75
14	Hyperspectral imaging as a powerful tool for identification of papaya seeds in black pepper. <i>Food Control</i> , 2019, 101, 45-52.	5.5	75
15	Portable near-infrared spectroscopy for rapid authentication of adulterated paprika powder. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103403.	3.9	66
16	Computer vision system and near-infrared spectroscopy for identification and classification of chicken with wooden breast, and physicochemical and technological characterization. <i>Infrared Physics and Technology</i> , 2019, 96, 303-310.	2.9	55
17	On-line monitoring of egg freshness using a portable NIR spectrometer in tandem with machine learning. <i>Journal of Food Engineering</i> , 2021, 306, 110643.	5.2	54
18	Digital image analyses as an alternative tool for chicken quality assessment. <i>Biosystems Engineering</i> , 2016, 144, 85-93.	4.3	52

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19	Comparison of rapid techniques for classification of ground meat. <i>Biosystems Engineering</i> , 2019, 183, 151-159.	4.3	49
20	Classification of Chicken Parts Using a Portable Near-Infrared (NIR) Spectrophotometer and Machine Learning. <i>Applied Spectroscopy</i> , 2018, 72, 1774-1780.	2.2	48
21	Identification of fiber added to semolina by near infrared (NIR) spectral techniques. <i>Food Chemistry</i> , 2019, 289, 195-203.	8.2	47
22	Determination of pectin content in orange peels by near infrared hyperspectral imaging. <i>Food Chemistry</i> , 2020, 323, 126861.	8.2	45
23	Near-infrared spectroscopy as a rapid method for evaluation physicochemical changes of stored soybeans. <i>Journal of Stored Products Research</i> , 2017, 73, 1-6.	2.6	43
24	Authentication of cocoa (<i>Theobroma cacao</i>) bean hybrids by NIR-hyperspectral imaging and chemometrics. <i>Food Control</i> , 2020, 118, 107445.	5.5	43
25	Classification and compositional characterization of different varieties of cocoa beans by near infrared spectroscopy and multivariate statistical analyses. <i>Journal of Food Science and Technology</i> , 2018, 55, 2457-2466.	2.8	41
26	Identification of turkey meat and processed products using near infrared spectroscopy. <i>Food Control</i> , 2020, 107, 106816.	5.5	40
27	Use of burdock root flour as a prebiotic ingredient in cookies. <i>LWT - Food Science and Technology</i> , 2018, 90, 540-546.	5.2	38
28	Fast online estimation of quail eggs freshness using portable NIR spectrometer and machine learning. <i>Food Control</i> , 2022, 131, 108418.	5.5	37
29	Computer Vision Classification of Barley Flour Based on Spatial Pyramid Partition Ensemble. <i>Sensors</i> , 2019, 19, 2953.	3.8	36
30	Classification of fermented cocoa beans (cut test) using computer vision. <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103771.	3.9	34
31	Tenderness prediction in porcine longissimus dorsi muscles using instrumental measurements along with NIR hyperspectral and computer vision imagery. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 335-342.	5.6	32
32	Portable NIR Spectrometer for Prediction of Palm Oil Acidity. <i>Journal of Food Science</i> , 2019, 84, 406-411.	3.1	30
33	Assessment oil composition and species discrimination of Brassicas seeds based on hyperspectral imaging and portable near infrared (NIR) spectroscopy tools and chemometrics. <i>Journal of Food Composition and Analysis</i> , 2022, 107, 104403.	3.9	29
34	Predicting poultry meat characteristics using an enhanced multi-target regression method. <i>Biosystems Engineering</i> , 2018, 171, 193-204.	4.3	27
35	Machine Learning Applied to Near-Infrared Spectra for Chicken Meat Classification. <i>Journal of Spectroscopy</i> , 2018, 2018, 1-12.	1.3	27
36	Vegetable oils as renewable fuels for power plants based on low and medium speed diesel engines. <i>Journal of the Energy Institute</i> , 2020, 93, 953-961.	5.3	26

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37	Multi-target prediction of wheat flour quality parameters with near infrared spectroscopy. <i>Information Processing in Agriculture</i> , 2020, 7, 342-354.	4.1	25
38	Identification of coriander oil adulteration using a portable NIR spectrometer. <i>Food Control</i> , 2022, 132, 108536.	5.5	25
39	Near infrared hyperspectral imaging and spectral unmixing methods for evaluation of fiber distribution in enriched pasta. <i>Food Chemistry</i> , 2021, 343, 128517.	8.2	24
40	Shelf life estimation and kinetic degradation modeling of chia seeds (<i>Salvia hispanica</i>) using principal component analysis based on NIR-hyperspectral imaging. <i>Food Control</i> , 2021, 123, 107777.	5.5	23
41	IMPROVEMENT OF FUNCTIONAL PROPERTIES OF RAPESEED PROTEIN CONCENTRATES PRODUCED VIA ALCOHOLIC PROCESSES BY THERMAL AND MECHANICAL TREATMENTS. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 369-375.	2.0	21
42	Metal Accumulation by <i>Jatropha curcas</i> L. Adult Plants Grown on Heavy Metal-Contaminated Soil. <i>Plants</i> , 2020, 9, 418.	3.5	18
43	Evaluation of melon drying using hyperspectral imaging technique in the near infrared region. <i>LWT - Food Science and Technology</i> , 2021, 143, 111092.	5.2	18
44	Detection of nutshells in cumin powder using NIR hyperspectral imaging and chemometrics tools. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104407.	3.9	18
45	Online measurement of carambola (<i>Averrhoa carambola</i> L.) physicochemical properties and estimation of maturity stages using a portable NIR spectrometer. <i>Scientia Horticulturae</i> , 2022, 304, 111263.	3.6	18
46	Hyperspectral Imaging – A New Era of Applications in Non-Destructive Sensing of Meat Quality. <i>NIR News</i> , 2012, 23, 9-14.	0.3	17
47	Occurrence of wooden breast and white striping in Brazilian slaughtering plants and use of near-infrared spectroscopy and multivariate analysis to identify affected chicken breasts. <i>Journal of Food Science</i> , 2020, 85, 3102-3112.	3.1	17
48	Deep computer vision system for cocoa classification. <i>Multimedia Tools and Applications</i> , 2022, 81, 41059-41077.	3.9	17
49	Influence of plant densities and fertilization on maize grains by near-infrared spectroscopy. <i>Spectroscopy Letters</i> , 2016, 49, 73-79.	1.0	16
50	Identification of Copper in Stems and Roots of <i>Jatropha curcas</i> L. by Hyperspectral Imaging. <i>Processes</i> , 2020, 8, 823.	2.8	15
51	Convective heat transfer coefficients evaluation for a portable forced air tunnel. <i>Applied Thermal Engineering</i> , 2010, 30, 229-233.	6.0	14
52	Prediction of pH and color in pork meat using VIS-NIR Near-infrared Spectroscopy (NIRS). <i>Food Science and Technology</i> , 2019, 39, 88-92.	1.7	14
53	Near-infrared techniques for fraud detection in dairy products: A review. <i>Journal of Food Science</i> , 2022, 87, 1943-1960.	3.1	14
54	VIS-NIR spectroscopy as a process analytical technology for compositional characterization of film biopolymers and correlation with their mechanical properties. <i>Materials Science and Engineering C</i> , 2015, 56, 274-279.	7.3	10

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55	Near infrared techniques applied to analysis of wheat-based products: Recent advances and future trends. <i>Food Control</i> , 2022, 140, 109115.	5.5	10
56	Portable forced-air tunnel evaluation for cooling products inside cold storage rooms. <i>International Journal of Refrigeration</i> , 2012, 35, 202-208.	3.4	7
57	Data reduction by randomization subsampling for the study of large hyperspectral datasets. <i>Analytica Chimica Acta</i> , 2022, 1209, 339793.	5.4	7
58	Heat pump for thermal power production in dairy farm. <i>Engenharia Agricola</i> , 2016, 36, 779-791.	0.7	6
59	Computer vision system for characterization of pasta (noodle) composition. <i>Journal of Electronic Imaging</i> , 2018, 27, 1.	0.9	6
60	Incompatibility between sodium caseinate - locust bean gum induced by NaCl and yerba mate extract. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 276-284.	7.5	5
61	Fuzzy approach for classification of pork into quality grades: coping with unclassifiable samples. <i>Computers and Electronics in Agriculture</i> , 2018, 150, 455-464.	7.7	4
62	Muffin with pumpkin flour: technological, sensory and nutritional quality. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	4
63	Processo de congelamento em tnel porttil com conveco forada por exausto e insuflao para paletes. <i>Food Science and Technology</i> , 2009, 29, 667-675.	1.7	3
64	Quality Evaluation of Pizzas. , 2016, , 465-485.		3
65	Implications of Non-Equilibrium States and Glass Transitions in Frozen and Dried Fish and Meat Products. , 2017, , 325-348.		3
66	Present and future of portable/handheld near-infrared spectroscopy in chicken meat industry. <i>NIR News</i> , 2019, 30, 26-29.	0.3	3
67	Automated Method for Determination of Cheese Meltability by Computer Vision. <i>Food Analytical Methods</i> , 2021, 14, 2630-2641.	2.6	3
68	Chia (<i>Salvia hispanica</i>) seeds degradation studied by fuzzy-c mean (FCM) and hyperspectral imaging and chemometrics - fatty acids quantification. <i>Scientia Agropecuaria</i> , 2022, 13, 167-174.	1.0	3
69	Investigation of NIR spectra pre-processing methods combined with multivariate regression for determination of moisture in powdered industrial egg. <i>Acta Scientiarum - Technology</i> , 2018, 40, 30133.	0.4	2
70	Food Quality and NIR Spectroscopy in the Omics Era. , 2021, , 231-243.		2
71	On the use of blockchain for agrifood traceability. , 2021, , 279-302.		2
72	Comparison of the Effects of Air Flow and Product Arrangement on Freezing Process by Convective Heat Transfer Coefficient Measurement. , 0, , .		1

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73	BATATAS CHIPS: CARACTERÍSTICAS DE EMBALAGEM, TECNOLÓGICAS E DE IMAGEM. Revista Agrotecnologia - Agrotec, 2017, 8, 61.	0.1	1
74	Advantages of Multi-Target Modelling for Spectral Regression. , 2020, , 95-121.		1
75	AVALIAÇÃO DA ESTABILIDADE DE SOLUÇÕES MODELO (CMC-SACAROSE) EM RECONGELAMENTOS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2010, 28, ,	0.2	0
76	Safety and Quality in the Agricultural Product Chain in Brazil. , 0, , .		0
77	Quality Parameters, Caffeine and Theobromine Contents and Antioxidant Activity of Artisan and Commercial Chocolate from Brazil. Open Access Library Journal (oalib), 2021, 08, 1-18.	0.2	0
78	Computer vision for classification and quality analysis of food.. , 0, , .		0
79	Classificação de carnes de aves e autenticação de produtos processados por equipamento portátil de infravermelho próximo (NIR). , 0, , .		0
80	Análise multivariada de espectroscopia por infravermelho próximo (NIR) em fibras. , 0, , .		0
81	Caracterização de qualidade do óleo de dendê por métodos ópticos não destrutivos. , 0, , .		0
82	Caracterização tecnológica de massa seca tipo Fettucine, adicionada de diferentes tipos de fibras. , 0, , .		0
83	Identificação de adulteração de produtos processados de carne bovina por equipamento portátil de infravermelho próximo (NIR). Revista Dos Trabalhos De Iniciação Científica Da UNICAMP, 2019, , .	0.0	0
84	Compositional analysis of semolina with added fibers by near infrared spectroscopy (NIR). Revista Dos Trabalhos De Iniciação Científica Da UNICAMP, 2019, , .	0.0	0